MK Ice Cream Maker IB 10_11:Layout 1 5/10/11 11:32 Page 1

LAKELAND

Ice Cream Maker

The Lakeland Guarantee....
is probably the simplest guarantee in the world!
If you are not satisfied at any time, you receive your money back!
This is our promise.

Lakeland
Alexandra Buildings, Windermere, Cumbria LA23 1BQ
Tel: 015394 88100 Web: www.lakeland.co.uk

USER MANUAL

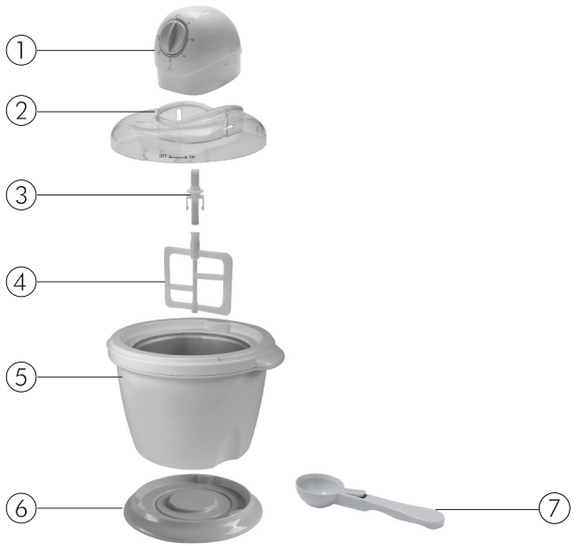
Model: 14936

Helpline No: 015394 88100

MK Ice Cream Maker IB 10_11:Layout 1 5/10/11 11:32 Page 3

INTRODUCTION

Thank you for choosing this ice cream maker from My Kitchen, a hard-working range of everyday cooks' essentials by Lakeland. Delicious home-made ice creams and sorbets can be ready in as little as 20 minutes. Please take a few moments to read these instructions before using your ice cream maker for the first time, and keep them in a safe place for future reference.



FEATURES

1. Power unit with timer
2. Lid with opening
3. Spindle
4. Paddle
5. 1.6 litre freezer bowl
6. Base (can also be used as a lid)
7. Ice cream scoop

Operating voltage: 230V~50Hz
Power: 15W

IMPORTANT SAFEGUARDS

When using this ice cream maker, please follow these basic safety precautions.

1. Please read all instructions before using.
2. Make sure your electricity supply matches the voltage shown on the appliance.
3. This ice cream maker is for household use only. It is not suitable for commercial use, or for use outdoors. It must only be used for its intended purpose.
4. Place the ice cream maker on a flat, dry surface, well away from hot ovens, electric and gas burners. Do not let the power cord hang over the edge of the worktop or table, or touch hot surfaces, such as stovetops.
5. To avoid electric shock, do not immerse the ice cream maker, cord or plug in water or any other liquid. Do not put hot water into the freezer bowl. Never allow the cord or plug to get wet.
6. To prevent freezer burn, protect your hands when handling the freezer bowl, especially when first removing it from the freezer. Never touch with wet hands.
7. When the ice cream maker is churning, please do not attempt to move it, and never put your hands or any utensils inside.
8. Always switch off and unplug the ice cream maker before adding or removing parts, when not in use and before cleaning.
9. Using attachments not supplied by the manufacturer may lead to electric shock, fire or injury.
10. Never attempt to take the freezer bowl apart, or to separate the timer from the power unit.
11. The ice cream maker is not intended for use by children or infirm people unless they have been adequately supervised by a responsible person to ensure they can use it safely. Children should be supervised to ensure they do not play with the ice cream maker. It must not be left unattended during use.

MK Ice Cream Maker IB 10_11:Layout 1 5/10/11 11:32 Page 5

12. Do not use the ice cream maker if the power cord or plug show any signs of damage, or if the appliance is dropped, damaged or working incorrectly. Call the helpline on 015394 88100 to arrange a repair by an authorised repairer, or a replacement. Never try to repair the ice cream maker yourself as this may cause electric shock.

BEFORE USING FOR THE FIRST TIME

Carefully unpack the ice cream maker and remove any packaging. Clean all the parts, following the instructions in CARE AND CLEANING.

MAKING ICE CREAM

The ice cream maker will churn around 750ml fresh ice cream or sorbet in 20 to 25 minutes. The beauty of home-made ices is you can tailor the ingredients to your tastes and dietary requirements, and use seasonal fruits to flavour. For some simple ideas to get you started, see RECIPES.

1. Twelve hours in advance, place the freezer bowl in a *** or **** freezer (-18°C).

2. Prepare your ice cream or sorbet mixture and let it cool.

3. Fit the power unit into the lid. Clip the paddle and spindle together. Slot the spindle into the hole on the underside of the power unit.

4. Remove the bowl from your freezer, always ensuring that your hands are dry and protected e.g. with oven gloves, to prevent freezer burn or your hands sticking to the bowl (if they do so, run them under warm water). Stand the bowl on the base.

5. Place the assembled lid on the bowl, lining up the four little slots, and turn anti-clockwise to lock. The triangle on the lid and the bowl should be aligned.

6. Plug in the ice cream maker and set the timer to begin churning. Pour the cooled mixture through the lid opening, filling the freezer bowl no more than halfway (around 750ml mixture). Your soft-scoop ice cream will be ready in 20 to 25 minutes.

7. When the timer stops, unplug the ice cream maker. Turn the lid clockwise and remove. If you prefer a firmer consistency, place the bowl in your freezer for 30 minutes to an hour, using the base as a lid.

8. Once the desired consistency is reached, serve the ice cream or transfer to a separate container and store in your freezer.

HELPFUL HINTS

Always remember to put the bowl in your freezer 12 hours in advance. If you would like to make more than one batch of ice cream at a time, spare bowls are available from Lakeland.

Chill your ingredients before making ice cream.

Make sure all the ingredients are thoroughly mixed, and the sugar has completely dissolved, before pouring your mixture into the machine.

For the fullest flavour, choose ripe fruits. Wash carefully, remove all seeds, skin and core, and chop into small pieces.

To allow for proper churning, fill the freezer bowl no more than halfway – 750ml mixture is about right.

Metal spoons or scoops may scratch the freezer bowl. Use plastic or nylon utensils.

MK Ice Cream Maker IB 10_11:Layout 1 5/10/11 11:32 Page 7

VANILLA ICE CREAM

Makes 500ml

Ingredients

180ml whipping cream
180ml full-cream milk
1½ vanilla pods
4 egg yolks
65g caster sugar

Method

1. Whip the cream and place in a saucepan with the milk and whole vanilla pods. Gently bring to the boil, then take off the heat and allow to cool.
2. In a bowl, beat together the egg yolks and sugar.
3. Scrape out the vanilla seeds and add to the milk mixture.
4. Return the saucepan to the heat and gently bring back to the boil. Pour in the egg mixture and beat together.
5. Allow to cool. Set the timer on your ice cream maker for 25 minutes. Pour the mixture into the bowl with the paddle running and leave to freeze-churn.
6. If you prefer a firmer consistency, place the bowl of ice cream in your freezer for a further 30 minutes or so.

STRAWBERRY ICE CREAM

Makes 500ml

Ingredients

220g fresh strawberries
¾ tablespoon lemon juice
220ml full-cream milk
1 egg yolk
90g caster sugar
100ml whipping cream

Method

1. Wash and hull the strawberries. Puree them with the lemon juice and milk, using a hand blender.
2. Beat together the egg yolk and sugar.
3. Whip the cream. Mix the cream, the egg mixture and the strawberry mixture until they are thoroughly combined.
4. Set the timer on your ice cream maker for 25 minutes. Pour the mixture into the bowl with the paddle running and leave to freeze-churn.
5. If you prefer a firmer consistency, place the bowl of ice cream in your freezer for a further 30 minutes or so.

MK Ice Cream Maker IB 10_11:Layout 1 5/10/11 11:32 Page 9

LEMON SORBET

Makes 500ml

Ingredients

6 lemons
290g caster sugar
435ml hot water

Method

1. Wash the lemons. Zest 5 of them, and squeeze the juice from all 6.
2. Put the sugar and hot water into a bowl. Stir until dissolved, then add the lemon zest. Leave to soak for 10 minutes.
3. Add the lemon juice and leave to cool completely.
4. Set the timer on your ice cream maker for 25 minutes. Pour the mixture into the bowl with the paddle running and leave to freeze-churn.
5. Place the bowl of sorbet in your freezer for a further 30 minutes or so, to achieve a firm texture.

Serving tip

Scoop into champagne saucers and garnish with fresh mint.

PISTACHIO ICE CREAM

Makes 500ml

Ingredients

125g unsalted pistachio nuts (shelled weight)
65g caster sugar
180ml whipping cream
180ml full-cream milk
4 egg yolks

Method

1. In a food processor, chop half the pistachios with half the sugar until finely ground.
2. Whip the cream and place in a saucepan with the milk and the ground nut mixture. Gently bring to the boil, then take off the heat and allow to cool.
3. In a bowl, beat together the egg yolks and the remaining sugar.
4. Return the saucepan to the heat and gently bring back to the boil. Pour in the egg mixture and beat together. Take off the heat and allow to cool.
5. Meanwhile, roughly chop the remaining pistachios with a sharp knife. Add to the ice cream mixture.
6. Set the timer on your ice cream maker for 25 minutes. Pour the cooled mixture into the pre-chilled freezer bowl with the paddle running and leave to freeze-churn.
7. If you prefer a firmer consistency, place the bowl of ice cream in your freezer for a further 30 minutes or so.

MK Ice Cream Maker IB 10_11:Layout 1 5/10/11 11:32 Page 11

MINT CHOC CHIP ICE CREAM

Makes 500ml

Ingredients

375ml single cream
3 egg yolks, beaten
75g caster sugar
2 tbsp crème de menthe (or peppermint extract)
25g dark or milk chocolate chips (or squares, roughly chopped)

Method

1. Pour the cream, egg yolks and sugar into a saucepan and place over a medium heat, stirring frequently to prevent the mixture burning. Gently bring to the boil, then take off the heat and allow to cool.

2. Stir the crème de menthe (or peppermint extract) and the chocolate pieces into the mixture.

3. Set the timer on your ice cream maker for 25 minutes. Pour the cooled mixture into the pre-chilled freezer bowl with the paddle running and leave to freeze-churn.

4. If you prefer a firmer consistency, place the bowl of ice cream in your freezer for a further 30 minutes or so.

MIXED BERRY SORBET

Makes 500ml

Ingredients

500g mixed blackberries, redcurrants, raspberries and strawberries
250g caster sugar
juice of ½ small lemon
splash of water

Method

1. Place all the ingredients in a thick-bottomed saucepan. Bring to simmering point, then remove from the heat and allow to cool.

2. Blend the fruit mixture using a hand blender, then press it through a sieve to create a smooth purée.

3. Set the timer on your ice cream maker for 25 minutes. Pour the cooled mixture into the pre-chilled freezer bowl with the paddle running and leave to freeze-churn.

4. To achieve a firm-textured sorbet, place the bowl of sorbet in your freezer for a further 30 minutes or so.

MK Ice Cream Maker IB 10_11:Layout 1 5/10/11 11:32 Page 13

DARK CHOCOLATE ORANGE FROZEN YOGHURT

Makes 500ml

450g (1lb) natural yoghurt
250ml (9 fl oz) milk
100g (3½oz) caster sugar
125ml (4 fl oz) double cream
25g (1oz) cocoa powder (unsweetened)
75g (2¾oz dark chocolate (cut into chips)
juice and rind of 1 orange (finely grated)
dash of Cointreau® (optional)

Method

1. Sieve cocoa, then combine with sugar, using a splash of milk to form a paste.
2. Warm the remaining milk until just below boiling, add to the mixture and stir until dissolved.
3. When completely cool, add the orange juice, rind and Cointreau.
4. Fold in the yoghurt and cream, transfer to an ice cream maker, and churn until it reaches the desired consistency.
5. Stir in the chocolate chips and serve.

CARE AND CLEANING

Unplug the ice cream maker and let the freezer bowl come back up to room temperature before cleaning. Wipe the inside and outside of the bowl with a soft cloth moistened in warm, soapy water. Rinse with a damp, clean cloth, then dry thoroughly.
Wipe the power unit with a damp cloth, then dry. CAUTION: never immerse the freezer bowl or the power unit in water. Do not use abrasive cleaners or metal scourers.

Wash the lid, spindle, paddle and ice cream scoop in warm, soapy water. Rinse well, then dry. Please do not place any parts in the dishwasher.

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electricals to recycling points set up around the country. Visit www.recycle-more.co.uk to find your nearest recycling point.

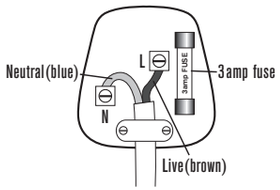
MK Ice Cream Maker IB 10_11:Layout 1 5/10/11 11:32 Page 15

ELECTRICAL CONNECTIONS

This appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications. If the fitted plug is not suitable for your socket outlets, it should be cut off and carefully disposed of. To avoid an electric shock, do not insert the discarded plug into a socket.

Fitting a new plug

If for any reason you need to fit a new plug, the flexible mains lead must be connected as shown here. The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:



Connect BLUE to Neutral (N)
Connect BROWN to Live (L)
3 amp fuse to be used

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows. The wire which is coloured blue MUST be connected to the terminal which is marked with the letter N (Neutral) or coloured black. The wire which is coloured brown MUST be connected to the terminal which is marked with the letter L (Live) or coloured red.

Before refitting the plug cover, check that there are no cut or stray strands of wire inside the plug. Use a 3 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are at all unsure which plug or fuse to use, always refer to a qualified electrician.

Note: after replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EEC Directives: 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directive).